

CHÂTEAU COUTET
1er Grand Cru Classé en 1855
AOC Barsac

2024 VINTAGE

Vintage report

After a milder-than-normal winter with record rainfall, budbreak took place between 21 and 27 March, a few days earlier than the average. April was dry but frost on the nights of 19, 23 and 24 April called for measures which successfully protected the vines. This cold spell was followed by considerable amounts of rain: 150 mm in aggregate in May, more than twice the 30-year average, generating significant mildew pressure. Better weather then set in just before flowering, which started on 28 May and ended on 10 June. The summer was generally dry, resulting in a slight water shortage, but temperatures were lower than the average in recent years, slowing the ripening process. Temperatures rose above 32° C on only 16 days in July and August, compared with 21 and 34 days in the preceding two years, maintaining good acidity levels in the grapes. The 100 mm of rain that then fell between 29 August and 11 September required quick reactions from the harvesters picking grapes for the dry white wine but favoured the spread of *Botrytis cinerea*.

Harvest

The first pass took place between 19 and 29 September, punctuated by spells of rain. The potential alcohol by volume of the first batches of grapes was 22%, and they will be used in the blend for Château Coutet. The second and third passes took place during a break in the weather between 1 and 5 October, again yielding grapes with concentrated sugars. Conditions were fair again for the fourth and fifth passes between 10 and 16 October, yielding the best batches that will form the backbone of Château Coutet 2024, with potential alcohol by volume of 21.5% and high-quality botrytis. The harvest ended with a sixth pass on 22 October.

<i>Harvest:</i>	19 September to 22 October
<i>Passes:</i>	6 passes, hand picking
<i>Days of picking:</i>	17
<i>Varietal mix:</i>	98.9% Sémillon, 1% Sauvignon Blanc, 0.1% Muscadelle
<i>Fermentation:</i>	In barrels
<i>Maturing:</i>	18 months in French oak barrels
<i>Bottling:</i>	June 2026

Tasting notes

The nose reveals aromas of pear, citrus fruit and roasted notes from botrytis. Taut and fresh, it has the typical energy and brightness of Barsac terroirs. An elegant bitterness and highly attractive freshness perfectly balance the sweetness of the 2024 vintage, while the finish lingers on lovely candied lemon notes.